



CHÂTEAU DE LA DURANDIÈRE

SAUMUR SPARKLING ROSÉ SEC



Château de la Durandière stands at the door of the charming fortified village of Montreuil Bellay few miles south of the city of Saumur. The green banks of the Thouet river, a tributary of the Loire, run the lengths of this peaceful hill standing alongside troglodytes house, thousand-year-old stones and century-old trees.

Most of the vines of the estate are located between the walls of the Château on a chalky ridge overlooking the river. This mesoclimate associated with a strict sustainable farming allow the Chenin Blanc and Cabernet Franc to reach a pick of ripeness.

Saumur, with its northern cool climate, rich chalky terroir and endless network of caves, has all the same advantages for sparkling winemaking as Champagne. It is not surprising then that it is the third largest appellation for sparkling production in France after Champagne and Crémant d'Alsace. Cabernet Franc, the main Loire valley red variety, is a particularity of the Loire sparkling making this bubbly unique.

SOIL TYPE

7 acres single parcel. Clay subsoil and very stony limestone top soil.

VARIETAL

100% Cabernet Franc from 35 year-old in average.

CULTURE

In sustainable culture since 2007.
Natural grass cover between the rows. Leaf-thinning and "green harvest" in June to increase the grape maturity.
Harvest is made exclusively by hand in small cases.

VINIFICATION

Fermentation of the "vin de base" in stainless steel vats. Second fermentation in the bottle following the strict Méthode Traditionnelle. Artisanal riddling on wooden racks. Long 18 month ageing "sur lattes" in the troglodytes caves of the Château. Sec dosage of 18 g/l
2,000 cases produced per year only.

TASTING NOTES

Strawberry notes are dominating on the palate followed by a nice peachy and orange peel complexity. The finish is crisp and slightly rounded by a discreet sweetness perfectly balanced with a bright acidity.

Other wines from the same estate:

Château de la Durandière, Crémant de Loire

